

CHAS. FENNO HOFFMAN.
German words by the Composer.
Allegro con brio.

Sparkling and Bright. (Drinking Song.) Sprudelnd und Hell. (Trinklied.)

JACQUES MENDELSSOHN.

f non legato.

1. Sparkling and bright in light, Does the wine our gob-lets gleam in, With
2. O if mirth might arrest the flight Of Time thro' Life's do-mions, We
3. But since de-light can't tempt the wight, Nor fond re-gret de-lay him, Nor

1. Sprudelnd und hell wie kla-rer Quell Strahlt der Wein in un-se-rem Gla-se, Mit
2. Wenn Lust's Gewalt er-zwang' ein Halt Von der Zeit in ih-rem Fla-ge, Wir
3. Doch da Ge-nuss nicht bemmt sei-nen Fuss, Noch Zärt-lich-keit ihn lässt wei-len, Und

hus as red as the sy bed Which a bee would choos- to cre- in Ther
here a while would now be- guile The gray-beard of his pla- ions, To
Love him-self can hold the elf Nor so-ber Friend-ship stay him, We'll

ro-tem Hauch wieder Ro-sen strauch Dort un-ten auf dem Gra-sa- So
hiel-ten an dem al-ten Mann Die Flü-gel auf sei-nem Zu-ge, Und
Freund-schaft nicht hält auf den Wicht Selbst Lie-be nicht stört sein Ei-len; Schenkt

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fill to-night, with hearts as light, To loves as gay and fleet-ing, As
drink to-night, with hearts as light, To loves as gay and fleet-ing, As

schenkt denn ein, lasst froh uns sein, Auf Freu-den die flüch-tig uns win-ken, Wie die
schen-ten-ein, um froh zu sein, ru-hig ein, lasst froh uns sein, Auf Freu-den die flüch-tig uns win-ken, Wie die

bub-bles that swim on the beak-ers brim And break on the lips while meet-ing.

Per-le zur Hand an des Be-chers Rand: Sie küsst un-s're Lipp' beim Trin-ken.

colla voce. sf a tempo.

SPARKLING AND BRIGHT. 2nd page.

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IS A SOUTHERN DELICACY. Method of Preserving Pineapples Without Cooking.

This method of preserving pineapple without cooking has long been in use in the south, and it preserves the flavor of the fruit better than the usual way of preserving.

Pare sound ripe pineapples with a sharp knife, remove the eyes with a silver knife, cut the fruit half an inch thick and weigh it, weigh a fourth more granulated sugar than fruit, use glass jars large enough at the top to admit the slices of pineapple. In the bottom of the jars put an inch of sugar, then alternate thick layers of pineapple and sugar until the jar is filled, having plenty of sugar on top. Seal the jars perfectly air tight; the success of the preserving depends upon this. The finest fruit is required. Whole preserved pineapples were the pride of southern housekeepers. The fruit carefully washed and the pineapple boiled in sufficient warm water to cover it until tender enough to pierce it with a broomstraw, after the pineapple is cooled carefully peel and then weigh an equal quantity of sugar, put it in a deep kettle large enough to contain the pines, cover with a gill of water to each pound; boil and skim until it becomes a clear sirup, in this the pines are boiled 20 minutes, then cooled and put with the sirup into glass jars, which must be sealed air tight.

BOIL THE HOUSEHOLD SILVER. Will Give Appearance of Newness to Treasured Articles.

One of the best-known methods of making silver that is in constant use look like new again and of removing every trace of dullness for some time to come, says the New York Tribune, is to put the various articles in a large tin wash boiler, after a thorough polish with either hartshorn and whiting or silicon, and to cover them with water into which a handful of washing soda has been thrown, and allow the water to boil for two or three hours.

On removal, a good rubbing with a soft chamol is productive of a very high polish. In the case of handsome hand-made pieces, with repousse or embossed designs in high relief, this is actually the only way of getting the deposits of cleaning powders out of the crevices, and for several weeks rubbing is all that is necessary to bring them up to the proper brilliancy.

Once a month or once in six weeks is the time limit for these silver boiliings, for otherwise the maids grow to depend upon their efficacy and neglect the weekly cleaning.

Some Kitchen Hints.

Delicate blues and pinks can be laundered without fading in the following way: One teaspoonful of tur-

pentine put into half a gallon of water. Wet the goods in this and hang in the shade to dry.

A good share of my ironing is done with a clothes wringer. If taken while still damp, pillow cases, towels, sheets and all rough pieces can be successfully treated this way. This means a considerable saving of fuel and labor.

Not long ago I banished from the kitchen wardrobe all the checks, denims and ticking aprons and replaced them with a smaller number of oilcloth and waterproof aprons, long skirted, bibbed and pocketed. No form of work could spoil or stain them; they called for no tedious washing or ironing, but could be cleansed like a slate with a moist cloth.—The Circle.

Pretty Luncheon Idea.

A pretty idea for the last course of a luncheon is to let your guests toast marshmallows. Purchase as many small candles—such as are used for a Christmas tree or birthday cake, the color scheme of your luncheon—as you have guests. Fasten the candles to plates with some melted wax from the candle and place two marshmallows and a pair of candy tongs like confectioners put in candy boxes on each plate. Individual oyster borry forks can be used in place of the tongs if you cannot get the candy tongs. It makes laughter and fun, and breaks the ice for the rest of the afternoon.

Black Chocolate Cake.

Set in pan of water and boil until thick, one egg (yolk), one-half cup sugar, one-half cup sweet milk and one-fourth cake chocolate. While cooking, beat one cup sugar and one-half cup butter to a cream, add two eggs and one-half cup sour milk, with one level teaspoon soda in, also two cups sifted flour and two teaspoonsful of vanilla, and lastly the chocolate part. Bake in layers or loaf and ice with the remaining white stirred to a cream with confectioners sugar and a few drops of lemon extract.

Cocoanut Cookies.

Beat to a cream one cupful butter and two cupfuls sugar. Add two beaten eggs, one grated cocoanut, two teaspoonfuls baking powder and flour enough to roll thin. Bake in a quick oven, but do not brown.

Rusty Steel Ornaments.

To clean rusty steel ornaments a paste is made of powdered crocus and turpentine; this is rubbed on the ornament and left to dry, then brushed off, and the steel is polished with a chamol leather.

Cherry Tart.

Get the stoned cherries. Put them into a deep baking dish; sprinkle them with flour, bits of butter and a cup of sugar. Cover with a rich pie crust and bake. Serve slightly warm.

FOR FINE CANDIES

PROPER WAY TO MAKE FRENCH FONDANT.

Recipe Given Here, in Respect of Materials and Quantities, is Intended for the Beginner at Making Dainties.

As fondant is the foundation for all the fine French candies, a good working knowledge of how to make it is essential. Molasses candy can be made on a damp day, fondant never. The materials needed are the best granulated sugar for the cream, a small quantity of confectioner's sugar to be used in the kneading, vegetable color pastes that can be purchased at any first-class confectioner's or made at home, a little cream of tartar, and then the fillings, flavorings, nuts, etc., that are to be used in connection with the fondant. For flavoring the ordinary extracts are used, also maraschino and other cordials.

The formula for fondant is always the same: A pound of granulated sugar (that is, two ordinary cupfuls), one cupful hot water, and a half teaspoonful cream of tartar. This is the easiest quantity to handle for the amateur. After a little experience the quantity can be doubled, as fondant can be made and kept on hand. Put the ingredients into a granite saucepan with an extra heavy bottom, and stir over a slow fire until the sugar is dissolved, but not a moment longer. After it has become a clear sirup stirring will cause it to granulate. Heat rapidly to the boiling point, wiping gently away with a damp cloth any moisture that appears on the sides of the pan. If this drops back into the pan it is apt to make the sirup granulate also. If any scum arises, remove

it carefully. After cooking ten minutes begin testing in cold water. If it will make a soft ball when rolled between the fingers it is just right and must be at once removed from the fire. Set aside in the pan in which it has cooked to cool. Do not try to hasten this by setting in cold water. Let it take its time. When cool, not cold, begin stirring energetically with a wooden paddle. In a few moments it will look cloudy, then whiten and grow thick and creamy. When too stiff to stir, take in the hands and knead like bread dough. There is no chance of overdoing this, for its lightness depends upon the thoroughness of the kneading. When quite light and creamy it is ready for use, though it is better to put away a day, as confectioners do, to mellow and ripen. Pack in an earthen dish and cover airtight with a slightly dampened cloth. This will keep for weeks if desired.

When sufficient fondant has been prepared it is ready for the coloring. All colors, extracts and flavors must be as concentrated as possible, so as not to thin the fondant too much. If you make your own colorings green is made by cooking spinach leaves a few moments in a little water. Strain and bottle. To obtain red, boil one ounce powdered cochineal in a cup of water for five minutes, then add one ounce cream of tartar and cook ten minutes longer. While hot add two ounces sugar and bottle. For pink use a few drops cochineal or a little cranberry juice, or the pink coloring that comes with some gelatines. For blue, rub-indigo in a little water on a plate. Caramel or chocolate give a dark brown. The grated rind of a dark-skinned orange soaked in a small quantity of its juice, then strained, gives yellow, as also the yolk of an egg. Fruit juices also furnish good colorings for fondant.

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